



MADAME V^{VE} POINT

GRANDS VINS DE BOURGOGNE

HUMBLE EXCELLENCE DEPUIS 1904



MONTHÉLIE

RED (Pinot Noir)



History

Madame Veuve Point is the unique story of a woman winemaker whose Pouilly-Fuissé won the Grand Prize at the Saint Louis world's fair, in the USA in 1904. Today, Géraldine Point has picked up the torch from her great-great-grandmother and will guide you to discover all the diversity of Burgundy with over 30 AOP wines mainly from the most famous Villages.



Terroir & winemaking

With southern and southeastern exposures, born of gravelly Bathonian limestone covered with red clay and marl, the vineyards of Monthélie extend on the "Volnay side" as well as in the valley of Auxey-Duresses with its Argovian limestone and eastern or western exposure, depending on the hillside. The surface of the vineyard is fairly small, with only 130 hectares.

Greatest care and passion are taken to vinify (traditionally of course!) this lovely wine. A touch of oak thanks to several month in the barrel are softening the tannins.



Tasting notes

This Monthélie red wine has a beautiful ruby appearance. It develops powerful aromas of cherry, blackcurrant, but also spices, roast coffee and toasted notes. Firm and velvety, with a nice freshness, its body rests on fine tannins, with the image of a feminine wine.



Food & Wine

This wine is the ally of roast meat pies, poultry, roast lamb. Offal, such as veal sweetbreads, live or grilled andouillette sausages will appreciate its company. On the cheese side, it will be charmed by Brillat-Savarin or Brie.

Serving Temperature: 16 to 18°C